

Exhibit A

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Strain Bank

China General Microbiological Culture Collection Center is a non-profit organization financed by the Chinese Government. It was founded in 1979 as the central culture collection in the cooperative network of various collections in China. The origins of the CGMCC go back to 1952. Since 1958, it has been a department of Institute of Microbiology, Chinese Academy of Sciences. In 1985 the CGMCC was entrusted by Patent Bureau of China for preserving the microorganisms for the purposes of patent procedure and acquired status under Budapest Treaty as an International Depositary Authority in 1995.

The CGMCC is dedicated to the acquisition, characterization and identification, preservation and distribution of bacteria, yeasts and fungi. It has, at present, more than 3600 bacteria, 6000 fungi, 2000 yeasts and 400 patent cultures. Only biological cultures of risk group 1 and 2 can be accepted.

The main functions of the CGMCC are:

1. to collect, preserve and administrate authentic cultures of microorganisms
2. to supply CGMCC cultures to scientists, industrial, agricultural and educational institutions
3. to provide information on microorganisms in the collection by the means of catalogue published or by data base
4. to act as a center for the safe deposit of biological material for patent purpose under national law and the Budapest Treaty
5. to provide a valuable service for the identification of microorganisms

The research focussed on collection includes microbial taxonomy and development of preservation methods for biological material. The CGMCC cooperates with other national or international research groups in the fields of characterization and identification of microorganisms.

There are co-operations with other culture collections and

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with other relevant international bodies such as WFCC,
WDCM.

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search catalogue

<i>Saccharomyces cerevisiae</i> Meyer x Hansen Chinese Strain Name: A δ^3 / α / $\frac{1}{2}$ IA	
ACCC 2032	<= ISF <= IPP 2.030 <= AS 2.500.Medium 13, 25-28C.
ACCC 2033	<= ISF <= IPP 2.031 <= AS 2.604.Medium 13, 25-28C.
ACCC 2034	<= ISF <= Shengyang Agri.Coll..Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2035	<= ISF <= Shanghai Guanghua Brewery.Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2036	<= ISF <= Beijing Capital Brewery.Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2037	<= ISF <= IPP 2.032 <= AS 2.126.Medium 13, 25-28C.
ACCC 2038	<= ISF <= IPP 2.033 <= AS 2.128.Medium 13, 25-28C.
ACCC 2039	<= ISF <= IPP 2.034 <= AS 2.241.Medium 13, 25-28C.
ACCC 2040	<= ISF <= IPP 2.035 <= AS 2.399.Medium 13, 25-28C.
ACCC 2041	<= ISF <= IPP 2.036 <= AS 2.516.Medium 13, 25-28C.
ACCC 2042	<= ISF <= IPP 2.037 <= AS 2.1392.Medium 13, 25-28C.
ACCC 2043	<= ISF <= IPP 2.038 <= AS 2.607.Medium 13, 25-28C.
ACCC 2045	<= ISF <= IPP <= Shanghai Third Pharmaceutical Factory.Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2063	<= ISF <= IFFI 1346.Wine, beer and fruit wine yeast.Medium 13, 25-28C.
ACCC 2064	<= ISF <= IFFI 1363.Wine, beer and fruit wine yeast.Medium 13, 25-28C.
ACCC 2065	<= ISF <= IFFI 1450.Wine, beer and fruit wine yeast.Medium 13, 25-28C.
ACCC 2106	<= ISF <= AS 2.604.Medium 13, 25-28C.
ACCC 2107	<= ISF <= AS 2.109.Production of white spirit and alcohol from saccharified starch.Medium 13, 25-28C.
ACCC 2109	<= ISF <= AS 2.541.Production of alcohol from hydrolytic quercus acutissima seed starch.Medium 13, 25-28C.
ACCC 2120	<= ISF <= AS 2.3.Medium 13, 25-28C.
ACCC 2134	<= ISF <= AS 2.500.Medium 13, 25-28C.
ACCC 2135	<= ISF <= AS 2.516.Produces alcohol from high concentration beet molasses.Medium 13, 25-28C.
ACCC 2138	<= ISF <= AS 2.162.Wine yeast.Medium 13, 25-28C.
ACCC 2139	<= ISF <= AS 2.607.Produces alcohol from hydrolytic quercus acutissima seed starch.Medium 13, 25-28C.
ACCC 2143	<= ISF <= Shengyang Agri.Coll..Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2144	<= ISF <= Shanghai Guanghua Brewery.Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2145	<= ISF <= Beijing Capital Brewery.Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2146	<= ISF <= Shanghai Third Pharmaceutical Factory.Indicator of value in antibiotic assay.Medium 13, 25-28C.
ACCC 2149	<= ISF <= AS 2.606.Produces alcohol from hydrolytic quercus acutissima seed starch.Medium 13, 25-28C.
ACCC 2155	<= ISF <= AS 2.611.Medium 13, 25-28C.
ACCC 2157	<= ISF <= AS 2.399.Production of alcohol from hydrolytic starch.Medium 13, 25-28C.
ACCC 2158	<= ISF <= AS 2.1392.Production of rice wine(excellent strain).Medium 13, 25-28C.
ACCC 2160	<= ISF <= AS 2.631.Medium 13, 25-28C.

ACCC 2161	<= IFFI 1408. = AS 2.982. Medium 13, 25-28C.
ACCC 2162	<= ISF <= AS 2.1. Medium 13, 25-28C.
ACCC 2163	<= ISF <= AS 2.2. Medium 13, 25-28C.
ACCC 2164	<= ISF <= AS 2.3. Medium 13, 25-28C.
ACCC 2165	<= ISF <= AS 2.4. Medium 13, 25-28C.
ACCC 2166	<= ISF <= Henan Bianjing Brewery. Beer yeast (bottom yeast). Medium 13, 25-28C.
ACCC 2167	<= ISF <= Zhengzhou Food Factory. Brewer's yeast. Medium 13, 25-28C.
ACCC 2168	<= ISF <= Zhengzhou Food Factory. Brewer's yeast (west germany yeast). Medium 13, 25-28C.
ACCC 2200	<= ISF <= IFFI 1408. Brews white spirit and tolerates 18% alcohol. Medium 13, 25-28C.
ACCC 2202	<= ISF <= IFFI 1032. Rice wine yeast. Medium 13, 25-28C.
ACCC 2203	<= ISF <= BAU 2.606. Medium 13, 25-28C.
ACCC 2204	<= ISF <= IFFI 1752. Medium 13, 25-28C.
ACCC 2215	<= ISF <= Zhengzhou Food Factory. Beer yeast. Medium 13, 25-28C.
ACCC 2216	<= ISF <= AS 2.452. Awamori wine yeast. Medium 13, 25-28C.
ACCC 2219	<= ISF <= AS 2.347. Medium 13, 25-28C.
AS 2.1	<= SRID Y1 France (Ahrwilar yeast). Top fermentation brewery yeast. Medium 13, 25-28C.
AS 2.2	<= SRID Y3 (Albion brewery yeast, 1). Medium 13, 25-28C.
AS 2.3	<= SRID Y3 (Albion brewery yeast, 2). Medium 13, 25-28C.
AS 2.4	<= SRID Y4 (Albion brewery yeast, 3). Medium 13, 25-28C.
AS 2.5	<= SRID Y5 (Albion brewery yeast). Medium 13, 25-28C.
AS 2.7	<= SRID Y7 (American whisky yeast). Medium 13, 25-28C.
AS 2.8	<= SRID Y8. From apple. Medium 13, 25-28C.
AS 2.9	<= SRID Y9. From apple. Production of strong wine. Medium 13, 25-28C.
AS 2.11	<= SRID Y11 <= British Burton Brewery (Burton-on-Trent brewery strain 1). Brewing yeast. Medium 13, 25-28C.
AS 2.12	<= SRID Y12 <= British Burton Brewery (Burton-on-Trent brewery strain 2). Brewing yeast. Medium 13, 25-28C.
AS 2.13	<= SRID Y14 <= Denmark. Denmark brewing yeast. Medium 13, 25-28C.
AS 2.15	<= SRID Y16 (Bierhefe 150). Brewing yeast. Medium 13, 25-28C.
AS 2.16	<= SRID Y18 (Bierhefe 212). Brewing yeast. Medium 13, 25-28C.
AS 2.17	<= SRID Y19 (Bierhefe M). Brewing yeast. Medium 13, 25-28C.
AS 2.23	<= SRID Y25. Activity dried baking yeast. Medium 13, 25-28C.
AS 2.24	<= SRID Y27. British Burton Brewery (Burton-on-trent brewery strain). Medium 13, 25-28C.
AS 2.28	<= SRID Y31. Germanic champagne yeast. Medium 13, 25-28C.
AS 2.50	<= SRID Y58. Cognac brandy yeast. Medium 13, 25-28C.
AS 2.53	<= SRID Y64. (Hefe Logos). Production of distilled spirits and alcohol. Medium 13, 25-28C.
AS 2.56	<= SRID Y67. (Johannesbury 2). Medium 13, 25-28C.
AS 2.69	<= SRID Y82. Spain laureie yeast. Medium 13, 25-28C.
AS 2.70	<= SRID Y83. (Liebfrannenmilch). Medium 13, 25-28C.
AS 2.93	<= SRID Y135. (Rasse 2). Production of distilled spirits and alcohol. Medium 13, 25-28C.
AS 2.96	<= SRID Y140. Yeast used in amylo-process. Medium 13, 25-28C.
AS 2.97	<= SRID Y141. Awamori wine yeast. Medium 13, 25-28C.

AS 2.98	<= ID Y142.Awamori wine yeast.Medium 1/ 5-28C.
AS 2.100	<= SRID Y145 (Saccharomyces bayanus). Cognac brandy yeast.Medium 13, 25-28C.
AS 2.101	<= GSRICI 101 (Rasse 2).Production of distilled spirits and alcohol.Medium 13, 25-28C.
AS 2.109	<= GSRICI 109. From leaven, Zizhong Disillery,Sichuan. Production of distilled spirits and alcohol from starch mashing liquid.Medium 13, 25-28C.
AS 2.110	<= GSRICI 110 (Saccharomyces anamensis) <= SIIE (NRRL 1050).Used in Amylo process.Medium 13, 25-28C.
AS 2.112	<= GSRICI 112 <= NCTC 2031 (Rasse 12).Production of distilled spirits and alcohol.Medium 13, 25-28C.
AS 2.113	<= GSRICI 113.Medium 13, 25-28C.
AS 2.116	<= GSRICI 116. From leaven, Zizhong Distillery,Sichuan. Fermentation of sucrose liquid.Medium 13, 25-28C.
AS 2.117	<= GSRICI 117. From Jianyang Distillery (Saccharomyces willianus). Produces alcohol from sucrose molasses at high teperature.Medium 13, 25-28C.
AS 2.118	<= GSRICI 118 (Saccharomyces royeis).Medium 13, 25-28C.
AS 2.119	<= GSRICI 119.Medium 13, 25-28C.
AS 2.121	<= GSRICI 121. From leavening dough, Wutungchiao,Sichuan. Production of feed yeast by use of furfural hydrolytic liquid. Acta Microbiol. Sinica 17(3):231-238,1977Medium 13, 25-28C.
AS 2.125	<= GSRICI 125 (Rasse 12) <= Beijing Agricultural University.Production of distilled spirits and alcohol.Medium 13, 25-28C.
AS 2.126	<= TIE.Sake yeast.Medium 13, 25-28C.
AS 2.128	<= GSRICI 128 <= TIE.Sake yeast.Medium 13, 25-28C.
AS 2.129	<= GSRICI 129.Produces alcohol from sucrose molasses.Medium 1, 25-28C.
AS 2.131	<= GSRICI 131 (Saccharomyces peka) <= TIE.Medium 13, 25-28C.
AS 2.132	<= GSRICI 132 <= TIE.Medium 13, 25-28C.
AS 2.139	<= GSRICI 139. From leaven, Jianwei,Sichan.Medium 13, 25-28C.
AS 2.143	<= SRID Y15.Copenhagen brewing yeast.Medium 13, 25-28C.
AS 2.144	<= GSRICI 144.Whiskey yeast.Medium 13, 25-28C.
AS 2.145	<= GSRICI 145.Brewing yeast.Medium 13, 25-28C.
AS 2.146	<= GSRICI 146 <= TIE.Baking yeast.Medium 13, 25-28C.
AS 2.148	<= GSRICI 148 <= NIE.Champagne yeast.Medium 13, 25-28C.
AS 2.149	<= GSRICI 149 <= NIE.Wine yeast.Medium 13, 25-28C.
AS 2.150	<= GSRICI 150 <= NIE.Wine yeast.Medium 13, 25-28C.
AS 2.151	<= GSRICI 151 <= TIE.Wine yeast.Medium 13, 25-28C.
AS 2.152	<= GSRICI 152 (Saccharomyces formosensis) <= SIEE.Alcohol yeast.Medium 13, 25-28C.
AS 2.156	<= GSRICI 156 (Saccharomyces marxianus) <= SIIE <= JIBE.Wine yeast. Acta Microbiol. 2(6): 262-266,1960.Medium 13, 25-28C.
AS 2.161	<= GSRICI 161 <= NIE.Brewing yeast.Medium 13, 25-28C.
AS 2.162	<= GSRICI 162 <= SIIE.Production of distilled spirits.Medium 13, 25-28C.
AS 2.163	<= GSRICI 163 <= SIIE <= JIBE.Medium 13, 25-28C.
AS 2.168	<= GSRICI 168 <= SIIE <= Britain Food yeast.Medium 13, 25-28C.
AS 2.171	<= GSRICI 171 <= NIE <= JIBE.Wine yeast.Medium 13, 25-28C.
AS 2.172	<= GSRICI 172 <= NIE.Wine yeast.Medium 13, 25-28C.
AS 2.173	<= GSRICI 173 <= SIIE <= Gwemany.Wine yeast.Medium 13, 25-28C.
AS 2.174	<= GSRICI 174 <= SIIE.Shaoxing rice wine yeast.Medium 13, 25-28C.
AS 2.176	<= GSRICI 176 <= NIE.Alcohol yeast.Medium 13, 25-28C.

AS 2.182	<= GSRICI 182. From leavening dough. Medium 13, 25-28C.
AS 2.185	<= GSRICI 185 <= NIIE. Fruit wine yeast. Medium 13, 25-28C.
AS 2.189	<= GSRICI 189. From dregs in Shuanghesheng Brewery. Fruit wine yeast. Medium 13, 25-28C.
AS 2.196	<= GSRICI 196 <= Nanyang Distillery (Rasse 12). Medium 13, 25-28C.
AS 2.200	<= GSRICI 200. From portulaca oleracca. Medium 13, 25-28C.
AS 2.213	<= SRID Y160 (Saccharomyces lindner). Medium 13, 25-28C.
AS 2.216	<= SRID Y163 (Saccharomyces mandshuricus). Medium 13, 25-28C.
AS 2.240	<= SRID Y200. Baking yeast. Medium 13, 25-28C.
AS 2.241	<= SRID Y201. Brewing yeast. Medium 13, 25-28C.
AS 2.242	<= SRID Y202. Medium 13, 25-28C.
AS 2.265	<= SRID Y236. Medium 13, 25-28C.
AS 2.293	<= SRID Y279. Medium 13, 25-28C.
AS 2.327	<= SRID Y329. Medium 13, 25-28C.
AS 2.335	<= SRID Y337. Medium 13, 25-28C.
AS 2.336	<= SRID Y340 (Torula sp.). Medium 13, 25-28C.
AS 2.344	<= SRID Y353. Medium 13, 25-28C.
AS 2.346*	<= SRID Y355. Fruit wine yeast; used for microbial transformation of steroid. Medium 13, 25-28C.
AS 2.367	<= Lanzhou L1002 (Saccharomyces wanching). Alcohol yeast. Medium 13, 25-28C.
AS 2.368	<= Lanzhou L1012 (Saccharomyces ellipsoideus). Wine yeast. Medium 13, 25-28C.
AS 2.374	<= Lanzhou L1212. Wine yeast. Medium 13, 25-28C.
AS 2.375	<= Lanzhou L514. Baking yeast. Medium 13, 25-28C.
AS 2.377	<= Lanzhou L116. Alcohol yeast. Medium 13, 25-28C.
AS 2.379	<= Lanzhou L518. Shanghai soy yeast. Medium 13, 25-28C.
AS 2.380	<= Shiyang Papermaking Factory <= USSR P33. Production of alcohol by using sulfite waste liquid. Medium 13, 25-28C.
AS 2.381	<= Shiyang Papermaking Factory <= USSR P33. Production of alcohol by using sulfite waste liquid. Medium 13, 25-28C.
AS 2.382	<= Shiyang Papermaking Factory <= USSR P33. Production of alcohol by using sulfite waste liquid. Medium 13, 25-28C.
AS 2.390	<= Shiyang Papermaking Factory (Rasse 2). Alcohol yeast. Medium 13, 25-28C.
AS 2.392	<= ABP (A396). Alcohol yeast. Medium 13, 25-28C.
AS 2.393	<= ABP (Ha-P12). Alcohol yeast. Medium 13, 25-28C.
AS 2.394	<= ABP. Haerbin champagne yeast. Medium 13, 25-28C.
AS 2.395	<= ABP <= Soviet Union P33. Production of alcohol by using sulfite waste liquid. Medium 13, 25-28C.
AS 2.396	<= Acheng Sugar Refinery. Alcohol yeast. Medium 13, 25-28C.
AS 2.397	<= Nanyang Distillery. Medium 13, 25-28C.
AS 2.398	<= Acheng Sugar Refinery (Rasse 12). Produces alcohol by use of beet molasses. Medium 13, 25-28C.
AS 2.399*	<= Tianjin Distillery (Rasse 12). Produces alcohol by use of hydrolytic starch. Medium 13, 25-28C.
AS 2.400	<= Tianjin Distillery (Rasse 12). Produces alcohol from starch-mashing liquid. Medium 13, 25-28C.
AS 2.401	<= Qingdao Brewery. American wine yeast. Medium 13, 25-28C.
AS 2.403	<= Dresden Yeast Factory, Democratic Germany. Baking yeast. Alcohol yeast. Medium 13, 25-28C.

AS 2.406	<= Huangtai Distillery. Produces alcohol by use of hydrolytic starch. Medium 13, 25-28C.
AS 2.407	<= Harbin Distillery (Rasse 12). Produces alcohol by use of hydrolytic starch. Medium 13, 25-28C.
AS 2.408	<= Changyu Pioneer Wine Co.3. From wheat. Medium 13, 25-28C.
AS 2.409	<= Changyu Pioneer Wine Co.11. From apple. Medium 13, 25-28C.
AS 2.413	<= Jinan Distillery (Rasse 12). Medium 13, 25-28C.
AS 2.414	<= Jinan Distillery (Otan). Production of alcohol from asccarified liquid. Medium 13, 25-28C.
AS 2.415	<= Jinan Distillery (G.S.). Production of alcohol from asccarified liquid. Medium 13, 25-28C.
AS 2.416	<= Jinan Distillery (G.Y.). Medium 13, 25-28C.
AS 2.417	<= Shenyang Brewery 15. Brewing yeast. Medium 13, 25-28C.
AS 2.420	<= Qingdao Brewery <= Beijing Brewery. Brewing yeast. Medium 13, 25-28C.
AS 2.422	<= Tianjin Distillery (Otan). Alcohol yeast. Medium 13, 25-28C.
AS 2.423	<= Tianjin Distillery (G.S.). Alcohol yeast. Medium 13, 25-28C.
AS 2.424	<= Tianjin Distillery (Rasse 12). Medium 13, 25-28C.
AS 2.426	<= Jieyang Sugar Refinery (F396). Production of alcohol from cane molasses. Medium 13, 25-28C.
AS 2.427	<= Jieyang Sugar Refinery (S396). Production of alcohol from cane molasses. Medium 13, 25-28C.
AS 2.428	<= Shunde Sugar Refinery (F396). Production of alcohol from cane molasses. Medium 13, 25-28C.
AS 2.430*	<= Changyu Pioneer Wine Co.11. From apple. Fruit wine yeast, resisting acid. Medium 13, 25-28C.
AS 2.431	<= Changyu Pioneer Wine Co.15 <= Qingdao Brewery. Brewing yeast (ferments quickly). Medium 13, 25-28C.
AS 2.432	<= Changyu Pioneer Wine Co.30. From sake. Medium 13, 25-28C.
AS 2.433	<= Changyu Pioneer Wine Co.35. Wine yeast. Medium 13, 25-28C.
AS 2.434	<= Changyu Pioneer Wine Co.36. From barrel. Wine yeast, heat-resisting to 55C. Medium 13, 25-28C.
AS 2.437	<= ABSW 10. Brewing yeast. Medium 13, 25-28C.
AS 2.440	<= ABSW 14. Brewing yeast. Medium 13, 25-28C.
AS 2.441	<= ABSW 15. Brewing yeast. Medium 13, 25-28C.
AS 2.443	<= ABSW 17. Brewing yeast. Medium 13, 25-28C.
AS 2.444	<= ABSW 21. Brewing yeast. Medium 13, 25-28C.
AS 2.451	<= ABSW 114 (Saccharomyces awamori). Awamori wine yeast. Medium 13, 25-28C.
AS 2.452	<= ABSW 115 (Saccharomyces awamori). Awamori wine yeast. Medium 13, 25-28C.
AS 2.453	<= ABSW 118 (Saccharomyces awamori). Awamori wine yeast. Medium 13, 25-28C.
AS 2.458	<= ABSW 225. Wine yeast. Medium 13, 25-28C.
AS 2.459	<= ABSW 240. Pear wine yeast. Medium 13, 25-28C.
AS 2.460	<= ABSW 251. Whiskey yeast. Medium 13, 25-28C.
AS 2.463	<= ABSW 272. Medium 13, 25-28C.
AS 2.467	<= ABSW 307 (Saccharomyces mandshuricus). Medium 13, 25-28C.
AS 2.483	<= Beijing Pharmaceutical Factory <= Shenyang Distillery. Medium 13, 25-28C.
AS 2.486	<= Beijing Pharmaceutical Factory <= Shenyang Distillery. Medium 13, 25-28C.
AS 2.488	<= JAF (Rasse 12). Medium 13, 25-28C.
AS 2.489	<= JAF (Otani). Medium 13, 25-28C.

AS 2.490	<= JAF (G.S.) Medium 13, 25-28C.
AS 2.500	<= SIPP <= ATCC 9080. Activity dried yeast. Medium 13, 25-28C.
AS 2.502	<= SIPP <= The United States Red Star Yeast F-53. Activity dried yeast. Medium 13, 25-28C.
AS 2.503	<= SIPP The United States Red Star Yeast F31. Activity dried yeast. Medium 13, 25-28C.
AS 2.504	<= SIPP <= The United States Red Star Yeast F-22. Activity dried yeast. Medium 13, 25-28C.
AS 2.505	<= SIPP (Sc-Ly). Alcohol yeast. Medium 13, 25-28C.
AS 2.516	<= ABSW <= Haerbin Distillery. Production of alcohol from high concentration beet molasses. Medium 13, 25-28C.
AS 2.535	<= MFI <= Soviet Union. Production of alcohol from wood-hydrolytic liquid and sulfite waste liquid. Medium 13, 25-28C.
AS 2.536	<= MFI <= USSR, P33. Production of alcohol from wood-hydrolytic liquid and sulfite waste liquid. Medium 13, 25-28C.
AS 2.541*	<= Nanyang Distillery Mixed yeast (Nagatkasling 2). Production of alcohol by fermentation of quercus acutissima seed starch. Medium 13, 25-28C.
AS 2.558	<= ABF L1. Baking yeast. Medium 13, 25-28C.
AS 2.559	<= ABF L2. Baking yeast. Medium 13, 25-28C.
AS 2.560	<= ABF L3. Baking yeast. Medium 13, 25-28C.
AS 2.561	<= ABF DR. Baking yeast. Medium 13, 25-28C.
AS 2.562	<= ABF W <= The German Democratic Republic. Baking yeast. Medium 13, 25-28C.
AS 2.576	<= ABSW <= Institute of Alcohol and Wine USSR. Production of alcohol from beet molasses. Medium 13, 25-28C.
AS 2.593	<= Acheng Sugar Refinery (Rasse YA). Medium 13, 25-28C.
AS 2.594	<= IMAS. Sodium fluoride-trained yeast. Medium 13, 25-28C.
AS 2.595	<= Beijing Brewery (Beer type B1). Medium 13, 25-28C.
AS 2.596	<= Beijing Shuanghesheng Brewery <= Denmark. Beer yeast. Medium 13, 25-28C.
AS 2.597	<= Qingdao Brewery. Brewery yeast. Medium 13, 25-28C.
AS 2.598	<= Shenyang Brewery (type boli). Brewing yeast. Medium 13, 25-28C.
AS 2.599	<= Shenyang Brewery. Brewing yeast. Medium 13, 25-28C.
AS 2.600	<= Shenyang Brewery (Type U). Brewing yeast. Medium 13, 25-28C.
AS 2.601	<= Shenyang Brewery (Type B). Brewing yeast. Medium 13, 25-28C.
AS 2.602	<= Shenyang Brewery (Type P). Brewing yeast. Medium 13, 25-28C.
AS 2.603	<= Shanghai Guanghua Brewery. Brewing yeast. Medium 13, 25-28C.
AS 2.604	<= Beijing Shuanghesheng Brewery (1538) <= Denmark. Beer yeast. Medium 13, 25-28C.
AS 2.605	<= Beijing Shuanghesheng Brewery 1251 <= Denmark. Beer yeast. Medium 13, 25-28C.
AS 2.606	<= Nanyang Distillery, 5. Production of alcohol by fermentation of quercus acutissima seed starch. Medium 13, 25-28C.
AS 2.607	<= Nanyang Distillery. Production of alcohol by fermentation of quercus acutissima seed starch. Medium 13, 25-28C.
AS 2.610	<= AS 2.119. Production of alcohol from cane molasses (high temperature type). Medium 13, 35C.
AS 2.611	<= AS 2.346. Fruit wine yeast of high temperature type. Medium 13, 35C.
AS 2.612	<= Tonghua Winery (From grape, Tonghua). Production of wine. Medium 13, 25-28C.
AS 2.614	<= Tonghua Winery 110. Production of wine. Medium 13, 25-28C.

AS 2.620	<= Trained from AS 2.42. Ferments Quercus acy... ma seed starch to produce, also 1. Resists 20% tannic acid. Medium 13, 25-28C.
AS 2.628	<= Shanghai Institute of Light Industry <= Shanghai Yeast Factory 71 <= Germany (Rasse 2). Medium 13, 25-28C.
AS 2.629	<= Shanghai Institute of Light Industry <= Shanghai Yeast Factory 72 (Rasse 3). Medium 13, 25-28C.
AS 2.630	<= Shanghai Institute of Light Industry <= Shanghai Yeast Factory 73. Baking yeast. Medium 13, 25-28C.
AS 2.631	<= Shanghai Institute of Light Industry <= Shanghai Yeast Factory 74 <= Germany. Medium 13, 25-28C.
AS 2.638	<= IMAS. From Maotai leaven 191 Y1. Medium 13, 25-28C.
AS 2.666	<= Guizhou Maotai Distillery. Medium 13, 25-28C.
AS 2.715	<= Hunan Distillery. From leaven. Medium 13, 25-28C.
AS 2.742	<= Guizhou Xiuwen Distillery. From leaven. Medium 13, 25-28C.
AS 2.745	<= IMAS. From leaven of Jiande Distillery 63a. Medium 13, 25-28C.
AS 2.748	<= Jiande Distillery. From leaven. Medium 13, 25-28C.
AS 2.769	<= IMAS. From leaven, Fujian. Medium 13, 25-28C.
AS 2.773	<= Fujian Institute of Industry. From white leaven, Fujian. Medium 13, 25-28C.
AS 2.796	<= Henan Huangchuan Distillery. From sweet liquor. Medium 13, 25-28C.
AS 2.870	<= Anhui Distillery. From leaven. Medium 13, 25-28C.
AS 2.871	<= Anhui Distillery. From leaven 177b. Medium 13, 25-28C.
AS 2.907	<= IMAS. From pig dung. Medium 13, 25-28C.
AS 2.982	<= Institute of Ephrussi, France. Diploid (KPY-HHE). Medium 13, 25-28C.
AS 2.983	<= Institute of Ephrussi, France. Diploid. (melkue). Medium 13, 25-28C.
AS 2.996	<= USSR. Assay tryptophane strain. Medium 13, 25-28C.
AS 2.997	<= USSR. Assay of vitamin B6. Medium 13, 25-28C.
AS 2.998	<= USSR. Assay of inositol. Medium 13, 25-28C.
AS 2.1042	<= IMAS. From Maotai, M365. Medium 13, 25-28C.
AS 2.1189	<= Guangdong Institute of Sugarcane-Cuba 1. Production of rum by fermentation of sugarcane molasses. Medium 13, 25-28C.
AS 2.1190	<= Guangdong Institute of Sugarcane <= Cuba 2. Production of rum by fermentation of sugarcane molasses. Medium 13, 25-28C.
AS 2.1195	<= Viet Nam 6 (Candida robusta). Medium 13, 25-28C.
AS 2.1364	<= Nanyang Distillery. Alcohol yeast. Medium 13, 25-28C.
AS 2.1392	<= Shanghai Workers and Peasants Distillery 501. Production of rice wine. Medium 13, 25-28C.
AS 2.1396	<= Shanghai Yeast Factory Y26. Medium 13, 25-28C.
AS 2.1406	<= JSB 6. Sake yeast. Medium 13, 25-28C.
AS 2.1407	<= JSB 7. Sake yeast. Medium 13, 25-28C.
AS 2.1416	<= IMAS (Xu Hao. X-1). From American ADY (Activity Dried Yeast) sample. Activity dried yeast. Medium 13, 25-28C.
AS 2.1417	<= IMAS (XU Hao X-3). From Australasian ADY sample. Activity dried yeast. Medium 13, 25-28C.
AS 2.1418	<= IMAS. From Gist-Bsocades, ADY sample. Activity dried yeast strain. Medium 13, 25-28C.
AS 2.1419	<= ATCC 7752. Activity dried yeast strain; assay of vitamin B6. J. Bact. 121:267-271, 1975. Medium 13, 25-28C.
AS 2.1420	<= Roche Institute of Molecular Biology. Skq-2n: a/+, adel/+, +/ade2, +/his1. Medium 13, 25-28C.

AS 2.1421	<= IMAS. From france activity dried yeast sample. France wine yeast. Medium 13, 25-28C.
AS 2.1422	<= National Collection of Yeast Cultures. (NCYC 431). Produces alcohol. Medium 13, 25-28C.
AS 2.1436	<= AKU 4100. Medium 13, 25-28C.
AS 2.1437	<= AKU 4101. Medium 13, 25-28C.
AS 2.1438	<= AKU 4103. Medium 13, 25-28C.
AS 2.1439	<= AKU 4104. (Y.U.W3). Medium 13, 25-28C.
AS 2.1443	<= AKU 4109 (Association 2). Medium 13, 25-28C.
AS 2.1444	<= AKU 4110 (Association 3). Medium 13, 25-28C.
AS 2.1445	<= AKU 4111 (Association 7). Medium 13, 25-28C.
AS 2.1446	<= AKU 4112. Medium 13, 25-28C.
AS 2.1448	<= AKU 4124. Medium 13, 25-28C.
AS 2.1450	<= AKU 4126. Medium 13, 25-28C.
AS 2.1453	<= AKU 4130. Medium 13, 25-28C.
AS 2.1454	<= AKU 4131. Medium 13, 25-28C.
AS 2.1455	<= AKU 4136. Medium 13, 25-28C.
AS 2.1468	<= AKU 4102. Medium 13, 25-28C.
AS 2.1525	<= Shanxi Institute of Food Industry. Wine yeast. Medium 13, 25-28C.
AS 2.1616	<= CBS 1782. Medium 13, 25-28C.
AS 2.1619	<= IGC 2608. Medium 13, 25-28C.
CFCC 4003	<= SCFS <= Xupu Wine Factory, Hunan. Producing beer. Medium 72, 25-28C.
ID 00192	<= AS 2.560. Medical research. Medium 60 & Medium 15, 25-28C.
ID 00193	<= IMAS. Medical research. Medium 60 & Medium 15, 25-28C.
ID 00194	<= Jiangsu Institute of Microbiology, Wuxi. Y8c=2001. Medical research. Medium 60 & Medium 15, 25-28C.
ID 00195	<= Jiangsu Institute of Microbiology, Wuxi. Y8d=2007. Medical research. Medium 60 & Medium 15, 25-28C.
ID 00196	<= Jiangsu Institute of Microbiology, Wuxi. Y8e=2008. Medical research. Medium 60 & Medium 15, 25-28C.
ID 00197	<= Jiangsu Institute of Microbiology, Wuxi. (Y8f=2009). Medical research. Medium 60 & Medium 15, 25-28C.
ID 00198	<= IMAS. Medical research. Medium 60 & Medium 15, 25-28C.
ID 00199	<= Jiangsu Insyiyute of Microbiology, Wuxi. Y8h=2023. Medical research. Medium 60 & Medium 15, 25-28C.
IFFI 01001	<= Isolated by SRIFFI. Fermentation of alcohol. Medium 77, 28-30C.
IFFI 01002	<= Wei Aisi, Jin Peisong. Fermentation of alcohol and glycerol. Medium 77, 28-30C.
IFFI 01004	<= Wei Aisi, Jin Peisong. Brewing yeast. Medium 77, 28-30C.
IFFI 01005	<= Wei Aisi, Jin Peisong. Fermentation of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01006	<= Wei Aisi, Jin Peisong. Fermentation of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01008	<= Wei Aisi, Jin Peisong. Fermentation of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01009	<= Wei Aisi, Jin Peisong. Fermentation of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01010	<= Wei Aisi, Jin Peisong. Fermentation of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01012	<= Wei Aisi, Jin Peisong. Wine making. Medium 77, 28-30C.
IFFI 01015	<= Wei Aisi, Jin Peisong. Production of soy sauce. Medium 77, 28-30C.
IFFI 01016	<= Isolated by Fang Xinfang. Production of soy sauce. Medium 77, 28-30C.
IFFI 01017	<= Isolated by Fang Xinfang. Production of soy sauce. Medium 77, 28-30C.
IFFI 01021	<= Isolated by Jin Peisong. Production of distilled spirits. Medium 77, 28-30C.

IFFI 01023	<= Isolated by Fang Xinfang. Production of alcohol. Medium 77, 28-30C.
IFFI 01027	<= Isolated by Jin Peisong. Fermentation of alcohol. Medium 77, 28-30C.
IFFI 01028	<= Isolated by Jin Pei-Song. Production of yellow rice wine. Medium 77, 28-30C.
IFFI 01032	<= Isolated by Jin Peisong. Production of yellow rice wine. Medium 77, 28-30C.
IFFI 01036	<= Isolated by Jin Peisong. Production of yellow rice wine. Medium 77, 28-30C.
IFFI 01037	<= Isolated by Jin Peisong. Production of yellow rice wine. Medium 77, 28-30C.
IFFI 01042	<= Isolated by Jin Peisong. Fermentation of distilled spirits. Medium 77, 28-30C.
IFFI 01043	<= Japan Wan Shang Wei Lin Factory. Fermentation of alcohol and distilled spirits. Medium 77, 28-30C.
IFFI 01044	<= Chao Ri Alcohol Factory of Japan. Production of alcohol and spirits. Medium 77, 28-30C.
IFFI 01045	<= USA. Production of spirits. Medium 77, 28-30C.
IFFI 01048	<= Japan. Fermentation of distilled spirits & alcohol. Medium 77, 28-30C.
IFFI 01049	<= Japan. Fermentation of distilled spirits & alcohol. Medium 77, 28-30C.
IFFI 01050	<= Japan. Fermentation of alcohol & distilled spirits. Medium 77, 28-30C.
IFFI 01052	<= USA. Fermentation of alcohol & distilled spirits. Medium 77, 28-30C.
IFFI 01059	<= Germany. Fermentation of spirits. Medium 77, 28-30C.
IFFI 01060	<= Germany. Fermentation of spirits. Medium 77, 28-30C.
IFFI 01063	<= Jin Peisong. Production of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01072	<= Isolated by Jin Peisong. Production of distilled spirits. Medium 77, 28-30C.
IFFI 01202	<= JIB. Beer brewing. Medium 77, 28-30C.
IFFI 01203	<= JIB. Wine making. Medium 77, 28-30C.
IFFI 01205	<= JIB. Wine making. Medium 77, 28-30C.
IFFI 01206	<= JIB. Fermentation of shaoxin rice wine. Medium 77, 28-30C.
IFFI 01207	<= JIB. Production of sorghum liquor. Medium 77, 28-30C.
IFFI 01209	<= JIB. Production of alcohol & liquors. Medium 77, 28-30C.
IFFI 01210	<= JIB. Sake brewing. Medium 77, 28-30C.
IFFI 01211	<= JIB. Production of alcohol. Medium 77, 28-30C.
IFFI 01212	<= Germany. Wine making. Medium 77, 28-30C.
IFFI 01213	<= Germany. Wine making. Medium 77, 28-30C.
IFFI 01215	<= JIB. Wine making. Medium 77, 28-30C.
IFFI 01217	<= U.S.A. Used in whisky-making. Medium 77, 28-30C.
IFFI 01220	<= JIB. Production of yellow rice wine. Medium 77, 28-30C.
IFFI 01221	<= JIB. Production of champagne. Medium 77, 28-30C.
IFFI 01224	Medium 77, 28-30C.
IFFI 01239	<= JIB. Production of soy sauce. Medium 77, 28-30C.
IFFI 01247	<= SRIFFI <= Isolated by Jin Peisong. Production of shaoxin rice wine. Medium 77, 28-30C.
IFFI 01248	<= Isolated by Shen Zhiping. Production of alcohol. Medium 77, 28-30C.
IFFI 01249	Used in food and medicine industry. Medium 77, 28-30C.
IFFI 01251	<= Dahuali Yeast Factory. Pharmaceutic and bread yeast. Medium 77, 28-30C.
IFFI 01252	<= USA. Beer top fermentation yeast. Medium 77, 28-30C.
IFFI 01263	<= USA. Production of whisky and liquor. Food and Fermentation Industries 1:2, 1979. Medium 77, 28-30C.
IFFI 01270	<= USA. Production of alcohol and distilled spirits. Medium 77, 28-30C.
IFFI 01276	<= Isolated by Jin Peisong. Sake-making. Medium 77, 28-30C.
IFFI 01277	Production of alcohol. Medium 77, 28-30C.

IFFI 01280	Breeding yeast. Medium 77, 28-30C.
IFFI 01287	<= Ha Erbing Yeast. Production of alcohol and distilled spirits. Medium 77, 28-30C.
IFFI 01288	Production of alcohol. Medium 77, 28-30C.
IFFI 01289	<= Beijing Test Institute of Industry <= USSR. Production of alcohol from hydrolysate. Medium 77, 28-30C.
IFFI 01290	<= USSR. Production of alcohol. Medium 77, 28-30C.
IFFI 01291	<= AS 2.384 <= USSR. Production of alcohol. Medium 77, 28-30C.
IFFI 01292	Production of alcohol. Apxahrelbckaşñ Bctbueta I. Medium 77, 28-30C.
IFFI 01293	<= AS 2.536 <= USSR. Production of alcohol. Paca Lehukpagckaşñ 33. Medium 77, 28-30C.
IFFI 01296	Sake-making. Medium 77, 28-30C.
IFFI 01297	<= Dongwu Rice Wine Factory. Fermentation of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01299	<= Isolated by SRIFFI Aromatic Yeast A15. Produces ethyl, used in the production of shaoxing rice wine. Medium 77, 28-30C.
IFFI 01300	<= Nanyang Alcohol Factory Nan 5. Production of alcohol, and glycerin by carbonic magnesium process. Medium 77, 28-30C.
IFFI 01301	<= Nanyang Alcohol Factory Nan 6. Production of alcohol. Medium 77, 28-30C.
IFFI 01302	<= Qing Dao Alcohol Factory Qing 2. Production of alcohol. Medium 77, 28-30C.
IFFI 01303	<= AS 2.14. Production of alcohol. Medium 77, 28-30C.
IFFI 01305	<= AS 2.346. Wine making, and biological transformation of sterols. Medium 77, 28-30C.
IFFI 01307	<= Yantai Spirit Factory Yantai 5. Fermentation of alcohol and liquors. Medium 77, 28-30C.
IFFI 01308	<= Nanyang Alcohol Factory Nanyang Mixer. Production of alcohol. Food and Fermentation Industries 1:2, 1979. Medium 77, 28-30C.
IFFI 01309	<= Jinan Alcohol Factory C.S.(17). Production of alcohol. Medium 77, 28-30C.
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IFFI 01346	Production of alcohol from molasses. Medium 77, 28-30C.
IFFI 01347	<= Jilin Sugar Factory. Used in alcohol fermentation with high gravity wort. Medium 77, 28-30C.
IFFI 01348	<= Koji Production Factory of Gutian. Produces spirit by fermentation of non-cereal plants. Medium 77, 28-30C.
IFFI 01349	<= Fu Jian Province. Production of kojic cake. Medium 77, 28-30C.
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IFFI 01355	<= Fujian Agroculture School. Produces feed yeast. Medium 77, 28-30C.
IFFI 01358	<= Si Chuan Province <= USSR Rasse şñ2. Production of alcohol from molasses. Medium 77, 28-30C.

IFFI 01361	<= SR Dpo80u 5-Z-4. Production of rum. ligu Medium 77, 28-30C.
IFFI 01362	<= Mutant from top fermentation yeast 1354. Beer top fermentation yeast. with Ability of Flocculated. Medium 77, 28-30C.
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IFFI 01382	<= AS 2.339. Aroma-forming yeast, used in brewing. Medium 77, 28-30C.
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IFFI 01439	<= Suzhou Oil Chemistry Factory. Production of alcohol. Medium 77, 28-30C.
IFFI 01442	<= Su Zhou Winery. Production of yellow rice wine. Medium 77, 28-30C.
IFFI 01445	<= Shanghai Alcohol Factory. Production of alcohol by using wild plants. Food and Fermentation Industries 1:2, 1979. Medium 77, 28-30C.
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IFFI 01465	<= Institute of Apple Wine, in Bretagne, France. Production of Apple wine. Medium 77, 28-30C.
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IFFI 01604	<= SIFI 2.306 <= Nei-Jiang Soy Sauce Factory 57. Production of soy sauce. Medium 85, 28-30C.
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IFFI 01818	<= NCYC 975. Production of alcohol from cane molasses. Medium 77, 28-30C.
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